

**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

SN/T 2360.12-2009

**Rules for the inspection of food additives for import and export.
Part 12: Enzyme preparations**

进出口食品添加剂检验规程 第12部分：酶制剂
(English Translation)

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Foreword

SN/T 2360 to GB 2760-2007 "food additives health standards" and after 2006 additions to food additives Objects, according to China's existing food additives national standards, industry standards, and the FAO/WHO JECFA, US, EU and Japan Food additive standards, with laws and regulations related to the development of our country and other international food additive.

SN/T 2360 "for the inspection of import and export food additives," consists of the following components.

- Part 1. General;
- Part 2. acidity regulator;
- Part 3. anti-caking agent;
- Part 4. defoamers;
- Part 5. antioxidants;
- Part 6. bleach;
- Part 7. leavening agent;
- Part 8. candy gum base agent in substance;
- Part 9. colorants;
- Part 10. color fixative;
- Part 11. emulsifier;
- Part 12. enzymes;
- Part 13. flavor enhancers;

- Part 14. flour treatment agent;
- Part 15. Coating agent;
- Part 16. water retention agent;
- Part 17. Nutrition Enhancer;
- Part 18. preservatives;
- Part 19. stability and coagulant;
- Part 20. sweeteners;
- Part 21. thickener;
- Part 22. spice flavors;
- Part 23. Compound food additives;
- Part 24. Specific use of food additives;
- Part 25. Food processing aids.

This section is SN/T 2360 Part 12.

This section of the Appendix A, Appendix B, Appendix C are informative appendices.

This section proposed and managed by the National Certification and Accreditation Administration Committee.

1 Scope

This section SN/T 2360 provisions of the import and export of food additives (enzymes) technical requirements, sampling, testing, results of evaluation, comprehensive Assessment and disposal and the principles of the reinspection.

Inspection applies to the import and export of food additives (enzymes) of this section.

2 Normative references

The following documents contain provisions which, through reference SN/T 2360 and become part of the provisions of this section. For dated references, all subsequent amendments (not including errata content) or revisions do not apply to this section, however, encourage the agreement on this section Whether the parties can study the latest versions of these documents. For undated reference documents, the latest versions apply to this section.

GB 8274-1987 food additive preparation of immobilized glucose isomerase GB 8275-87 food additives alpha- amylase enzyme GB 8276-2006 Food Additives glucoamylase preparations GB/T 20370-2006 biocatalyst enzyme classification guidelines GB

20713-2006 alpha- acetolactate decarboxylase food additive formulation QB1502-1992 pectinase preparation of food additives QB2525-2001 food additives alpha- glucosidase turn glucose QB2526-2001 food additives fungal alpha- amylase QB2583-2003 cellulase preparation SN/T 2360.1-2009 import and export inspection of food additives - Part 1. General Import and export commodity approach reinspection (State Administration of Quality Supervision, Inspection and Quarantine Order [2005] No. 77) FAO/WHO JECFA's food additive standards FCC, 2004 the US Food Chemicals Codex

3 Terms, definitions

The following terms and definitions apply to this part of the SN/T 2360's.

Extracted directly from the edible or non-edible parts of animals or plants, or from conventional or genetically modified microorganisms (including but not limited to, fine Bacteria, actinomycetes, fungi) fermentation extract obtained, used in food processing, with special catalytic capabilities of biological products. Enzyme preparations containing a certain Active enzyme (in some cases two or more) and other intentional addition of complex components, such as water, salt, sugar, sorbitol, dextrin, cellulose, Additives and other suitable ingredients, may contain further ingredients from the source material (animals, plants or microorganisms) from the production process and the mixture, such as fermentation residues mash. Enzymes can be formulated into a liquid, semi-liquid or dry product, certain enzymes will be made fixed of the product. Color enzyme may range from nearly colorless to dark brown.

4.1 Require the use of an amount of varieties

Approved the use of the enzyme preparation are shown in Table 1.